

AMENDMENT TO THE CLAIMS:

The following claim set replaces all prior versions, and listings, of claims in the application:

1. (currently amended) Process for the production of a food product wherein ~~whereby~~ an intermediate form of said food product comprises a pigment, which process comprises contacting said intermediate form of the food product with ~~adding~~ at least one enzyme for which said pigment is a substrate under ~~conditions such that at least a portion of said pigment present in the said~~ intermediate form of said food product is converted directly by said at least one enzyme ~~that is effective in directly converting said pigment into a form such that~~ which results in increasing the whiteness of at least part of said intermediate form of said [(the)] food product is increased and said compared to the food product ~~for which said enzyme is not added during its production~~ is thereby prepared.
2. (currently amended) Process according to claim 1 wherein the food product is made from flour, ~~preferably wheat flour.~~
3. (original) Process according to claim 1 wherein the food product is a dairy product.
4. (previously presented) Process according to claim 1 wherein the pigment is a carotenoid.
5. (previously presented) Process according to claim 1 wherein the enzyme is added as an enzyme preparation derived from a microorganism or produced in situ by a microorganism capable of producing said enzyme.

6. (original) Process according to claim 5 wherein the enzyme is added as an enzyme preparation derived from or produced in situ by a bacterium, a fungus or a yeast.
7. (currently amended) Process according to claim 6 wherein the fungus belongs to the genus *Marasmius*, ~~preferably *Marasmius scorodoni*~~.
8. (currently amended) A food product ~~made obtainable~~ by the process according to claim 1.
9. (currently amended) A food product which comprises at least one part thereof that has been subjected to treatment with an enzyme according to the process of claim 1. ~~Use of enzymes that are capable of directly converting pigments into a form that results in an increased whiteness of at least part of a food product.~~
10. (canceled)
11. (new) Process according to claim 2, wherein the flour is wheat flour.
12. (new) Process according to claim 7, wherein the fungus is *Marasmius scorodoni*.
13. (new) A household detergent which comprises an enzyme for which a pigment is a substrate, wherein upon contacting a pigment-containing article with the household detergent, the pigment in the article is converted directly by the enzyme to a form such that the whiteness of the article is increased.
14. (new) An enzymatic stone bleach process which comprises contacting a pigment-containing article with an enzyme for which said pigment is a substrate under conditions such that said pigment in said article is converted directly to a form such that the whiteness of said article is increased.